

FEATURES OF YOUR MIXMASTER® HERITAGE SERIES™ HAND MIXER

- A. SPEED CONTROL DIAL/ATTACHMENT EJECT BUTTON – Speed control button that also functions as the beater eject button.
- B. BURST OF POWER® BUTTON – This feature allows for an added boost to the selected speed setting at the press of a button.
- C. ERGONOMIC HANDLE – The soft-grip open handle has been ergonomically designed to provide comfort to prevent hand fatigue during heavy or long mixing tasks.
- D. HEEL REST – The newly designed heel rest provides exceptional stability.
- E. BOWL REST – The bowl rest tab allows you to easily rest the hand mixer against the bowl to provide more stability and comfort while mixing.
- F. BEATERS – For creaming butter and sugar, plus mixing cake batter. (All Models)
- G. DOUGH HOOKS (Models 2547, 2551)
- H. WHISK (Models 2547, 2551)
- I. DISPLAY STAND (Model 2547) – Provides attractive storage with convenient accessory drawer.
- J. STORAGE STAND (Model 3156) – Saves space with compact design.
- K. STAINLESS STEEL BOWL (Model 2551) – Dual purpose bowl with lid for mixing and storing.

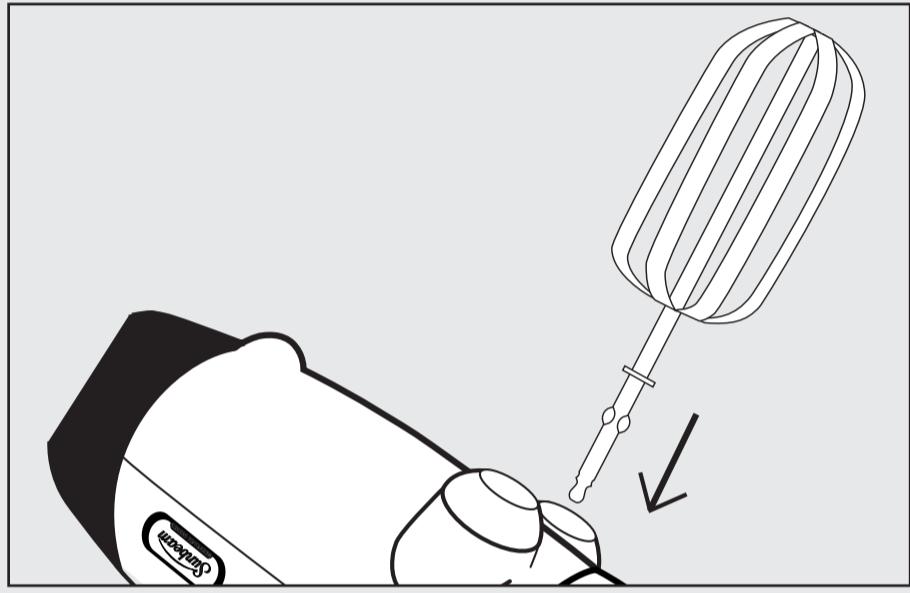
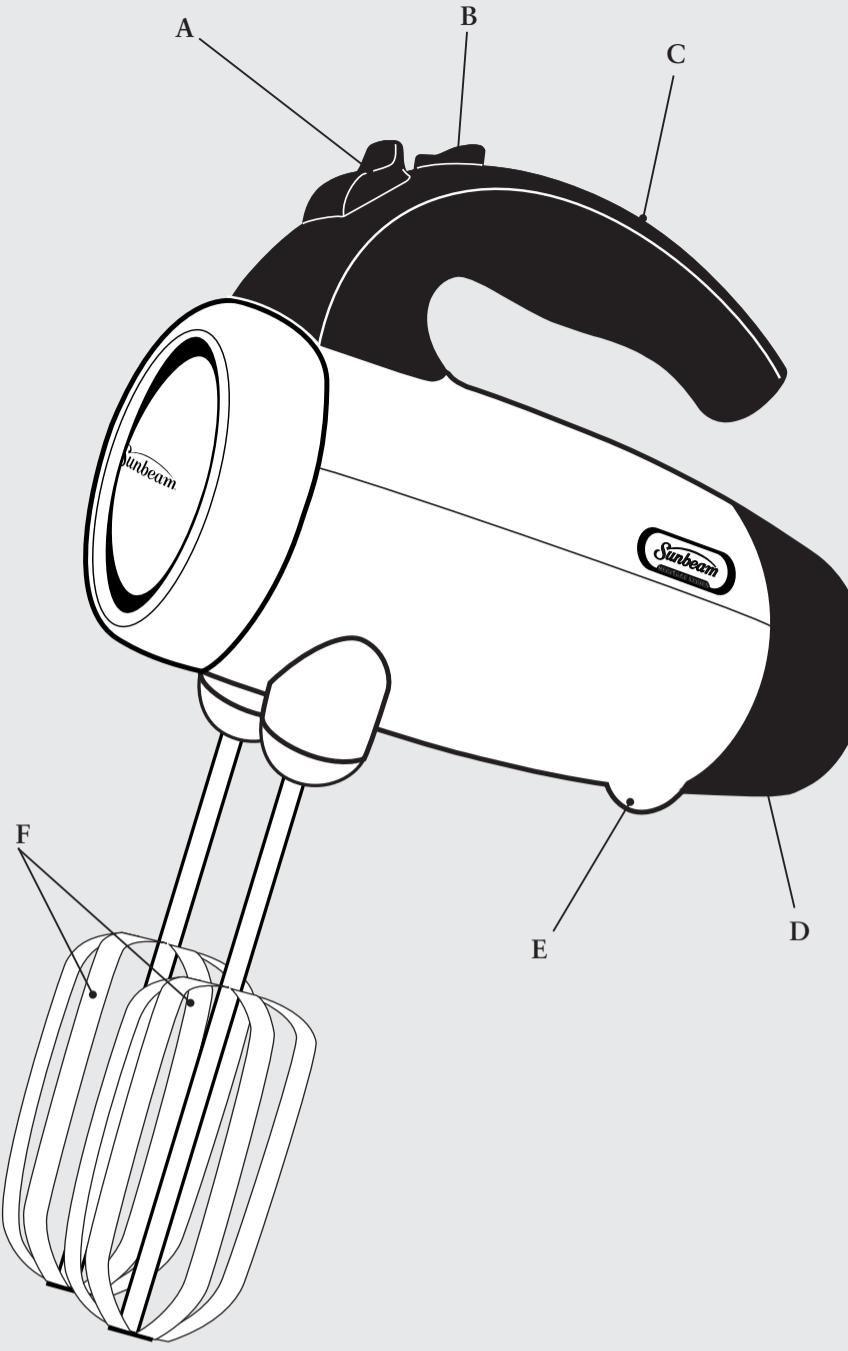
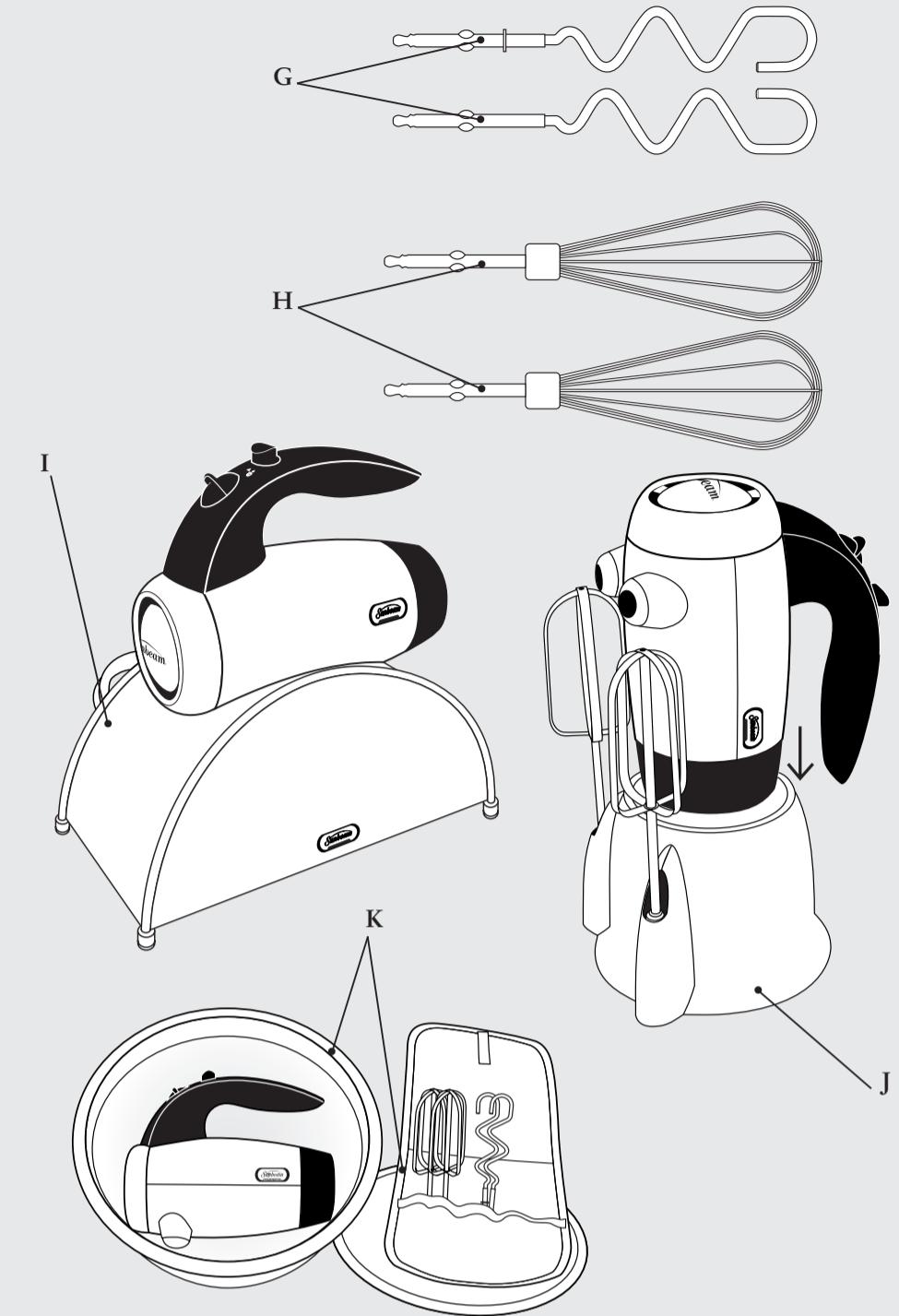


FIGURE A / FIGURA A

FEATURES / CARACTERÍSTICAS



ACCESSORIES / ACCESORIOS



CARACTERÍSTICAS DE SU BATIDORA MANUAL MIXMASTER®

- A. BOTÓN DE CONTROL DE VELOCIDAD Y DE EJECTAR BATIDORES – Botón de control de velocidad que también funciona para expulsar los batidores.
- B. FUNCIÓN BURST OF POWER® – Esta función permite reforzar la velocidad seleccionada con sólo presionar un botón.
- C. MANIJA ERGONÓMICA – La manija abierta ha sido ergonómicamente diseñada para mayor comodidad para prevenir el cansancio de la mano durante batidos de larga duración o de mezclas muy espesas.
- D. BASE DE BATIDORA MANUAL – La nuevamente diseñada base inferior de la batidora ofrece estabilidad excepcional.
- E. SOPORTE PARA EL TAZÓN – El soporte de tazón permite que usted fácilmente descansen la batidora de la mano contra el tazón para proporcionar más estabilidad y comodidad cuando mezclando.
- F. BATIDORES – Para formar crema con mantequilla y azúcar, y para preparar mezclas de galletas. (Todos los Modelos)
- G. AMASADORES (Modelos 2547, 2551)
- H. BATIDORES DE ALAMBRE (Modelos 2547, 2551)
- I. SOPORTE DE MUESTRA (Modelo 2547) - Proporciona almacenaje atractivo con un cajón útil para guardar accesorios.
- J. SOPORTE PARA EL ALMACENAJE (Modelo 3156) - El diseño compacto permite economizar espacio.
- K. TAZÓN DE ACERO INOXIDABLE (Modelo 2551) - Tazón de doble uso con tapa para mezclar y almacenar.

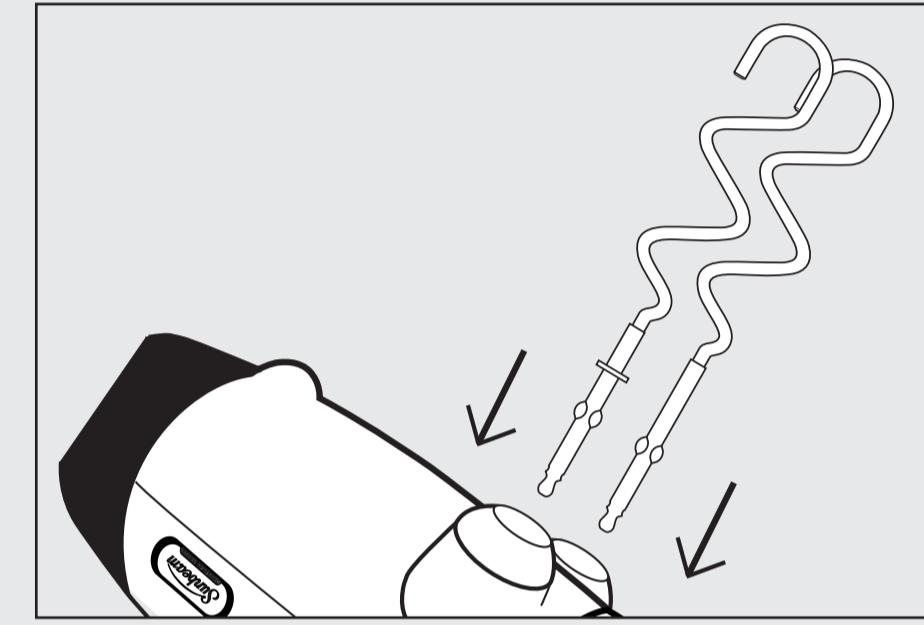


FIGURE B / FIGURA B

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

READ ALL INSTRUCTIONS BEFORE USE

- To protect against risk of electrical shock, do not put hand mixer in water or other liquid. This may cause personal injury and/or damage to the product.
- Close supervision is necessary when hand mixer is used by or near children, or incapacitated persons.
- Unplug from outlet while not in use, before putting on or taking off parts and before cleaning.
- Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons and/or damage to the hand mixer.
- Do not operate hand mixer with a damaged cord or plug, after the appliance malfunctions, or if it is dropped or damaged in any manner. Return appliance to the nearest Authorized Sunbeam Service Center for examination, repair or electrical or mechanical adjustment.
- The use of attachments not recommended or sold by Sunbeam Products may cause fire, electrical shock or injury.
- Do not let cord hang over edge of table or countertop.
- Do not let cord touch hot surfaces, including a stove.
- Do not use outdoors or for commercial purposes.
- Remove beaters from hand mixer before washing them.
- Do not place hand mixer on or near a hot burner or in a heated oven.
- Do not use hand mixer for other than intended use.
- Do not leave hand mixer unattended while it is operating.

THIS UNIT IS FOR HOUSEHOLD USE ONLY

FOR PRODUCTS PURCHASED IN THE U.S. AND CANADA ONLY

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. **DO NOT ATTEMPT TO DEFEAT THIS SAFETY FEATURE.**

SAVE THESE INSTRUCTIONS

PREPARING THE HAND MIXER FOR USE

The SUNBEAM® Mixmaster® Heritage Series™ Hand Mixer has been designed to assist you in preparing delicious foods.

Before using your mixer for the first time, wash the attachments in hot, soapy water. Rinse and dry thoroughly. **NOTE: All attachments are dishwasher safe.**

INSTALLING ATTACHMENTS

Make sure the speed control is in the "OFF" position and unplugged from an electrical outlet. Insert attachments one at a time by placing stem end into the opening on the bottom of the mixer. Turn attachment slightly and push in until it clicks into position. (See Figure A) Plug into the appropriate outlet. Turn mixer on and adjust speed setting using the control on the top of the unit. **NOTE: The whisks may be inserted into either opening on the bottom of the mixer.**

ATTACHMENTS	RECOMMENDED USE
BEATERS – The beater design allows for thorough, fast mixing results for all types of batter.	* BOX MIXES * MASHED POTATOES * COOKIE DOUGH
DOUGH HOOKS – Use these hooks to knead light dough or other heavy batters. Use at low speed for best results.	* BREAD DOUGH ONLY
WHISK – The whisks are used to beat air into mixtures such as egg whites.	* EGG WHITES * MERINGUE * SCRAMBLED EGGS

OPERATING INSTRUCTIONS

When building up a recipe that requires the addition of dry ingredients, such as flour, slow the speed down while these ingredients are being added to avoid a snowstorm effect. Once the extra ingredients begin combining, slowly increase to the appropriate speed for the particular mixing task.

USING YOUR HAND MIXER

Slowly guide mixer around the sides and through the center of the bowl, going in the same direction. Be careful not to over beat the mixture. Over beating tends to make some mixtures tough.

Whenever scraping of the bowl is required, stop the mixer and scrape sides and bottom of bowl with a rubber spatula as needed. Turn speed control to "OFF" and rest mixer on its heel rest while adding ingredients. Make sure to position beaters over mixing bowl so any drippings will fall back into the mixing bowl.

When mixing is complete, set speed control to "1" and raise beaters slowly from batter to clean off clinging food. Make sure to turn unit to "OFF" before raising beaters completely out of mixing bowl.

SPEED CONTROL DIAL/ATTACHMENT EJECT BUTTON – The hand mixer features a large and conveniently located speed control button that also functions as the beater eject button when in the "OFF" position. The design allows for a smooth push of the thumb to release the beaters. There will be a noticeable "click" when ejecting beaters.

BURST OF POWER® BUTTON – During especially heavy mixing tasks, press the button to drive through the mixture with ease. Once the button is released, the mixer will return to the original speed setting.

MIXING GUIDE

Please keep in mind that the various mixing tasks and related speeds, listed in the table below, may vary slightly from recipe to recipe.

For most recipes, it is better to begin your mixing on a slower speed until the ingredients begin combining, then move to the appropriate speed range for the particular task.

When mixing larger quantities you may need to increase the MIXMASTER® HERITAGE SERIES™ hand mixer speed due to the amount of mixing required and the larger load on the machine.

SPEED GUIDE FOR HAND MIXER

SPEED	TASKS	EXAMPLE
1	Stir	Use when stirring liquid ingredients or when mixing dry and liquid together alternately in a recipe. Use when preparing any of the ready-prepared or packaged instant pudding.
2	Mix	Use when a recipe calls for combining ingredients together. Use for quick breads or muffins that require a brisk action, just enough to blend.
3	Blend	Use when preparing cake mixes or for directions calling for a medium speed. Use to cream butter and sugar together.
4	Beat	Use when preparing a frosting from a recipe or package. Use when whipping cream for desserts.
5 – 6	Whip	Use to mash potatoes to develop a light and fluffy texture. Use when whipping egg whites.

CARING FOR YOUR MIXER

CARE AND CLEANING

1. Before cleaning any part of the mixer, set the position selector to the "OFF" position, then unplug the cord from the outlet and eject the beaters. Make sure to wash and dry all parts thoroughly before using them again.
2. The attachments may be washed in hot, soapy water or in a dishwasher.
3. The mixer and the cord can be cleaned with a damp cloth but the final clean must be with a dry cloth.
4. To remove stubborn spots, wipe surfaces with a piece of cloth, slightly dampened, in soapy water or a mild, non-abrasive cleaner.
5. Do not use any abrasive cleaner or material to clean any part of the hand mixer, as it can harm the body of the product.

STORAGE

Store the hand mixer and accessories in a clean, dry location such as a cabinet or shelf.

MAINTENANCE

Other than the recommended cleaning, no further user maintenance should be necessary. If for any reason your hand mixer should require repairs, do not try to fix it yourself. Send it to the nearest Authorized Sunbeam Appliance Service Center.

EJECTING BEATERS

Make sure the speed control is in the "OFF" position and unplugged from an electrical outlet. Scrape off any excess batter with a rubber spatula. Grasp the stems of the beaters with your hand and press the beater eject button. Beaters will release into your hand.